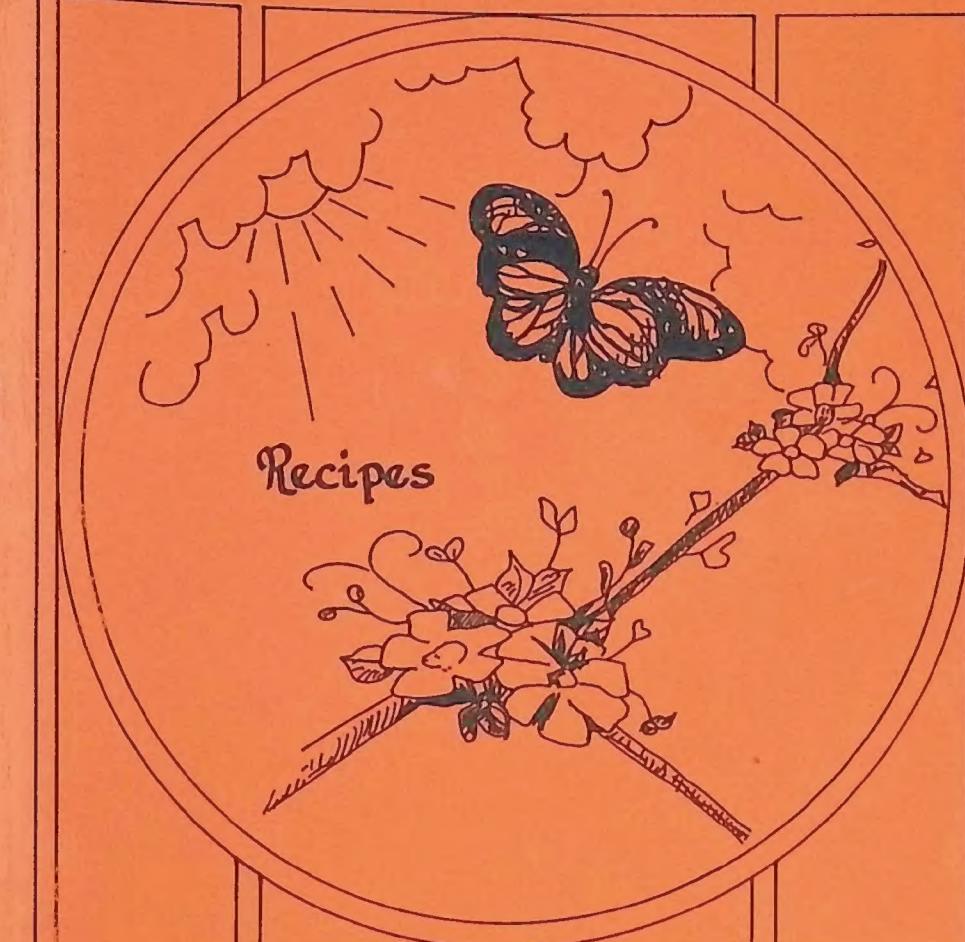
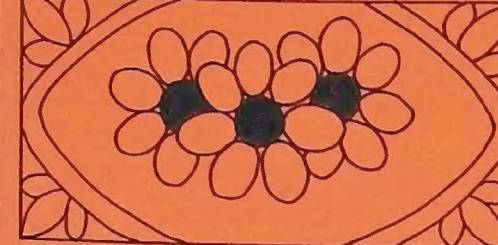


Women's Christian Service Council

Appetizers, Beverages,  
Preserves and Relishes  
A project of  
North Bend Church of God  
WCSC



Recipes

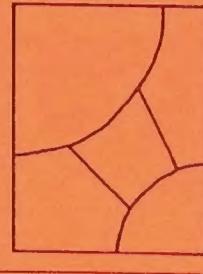


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1. Pineapple Cheeseball, Sham. Ruby Morrow

1 lb. Cream Cheese, softened  
1 - 8 oz. can crushed pineapple, drained overnight  
2 C. chopped pecans or walnuts  
1/2 C. finely chopped green pepper  
2 T. chopped onion  
1 T. seasoned salt  
Maraschino Cherries

Beat cream cheese smooth. Gradually stir in pineapple  
1 C. pecans, green peppers, onion and salt. Shape  
into ball. Pat on remaining nuts. Chill.

2. Olive Cheese Ball, N.B. Hazel Hudson

Blend one 8 oz. package cream cheese, softened, 8 oz.  
blue cheese, and 1/4 C. butter. Stir in 2/3 C.  
well-drained chopped ripe olives and 1 T. snipped  
chives. Chill slightly; form in ball. Chill Well.  
Press 1/3 C. chopped walnuts over ball. Serve with  
assorted crackers. Makes 3 Cups.

3. Ham Balls, Janice Howell

2 lbs. ground smoked ham  
1 lb. ground lean pork  
2 C. cracker crumbs  
1 C. milk  
2 eggs

Mix and shape in balls. Put in dish and bake 45 min.  
at 350°. Turn and pour topping over. Bake 45 min.  
longer. Baste with topping a couple times during  
baking.

Topping

1/2 C. Vinegar	1 t. prepared mustard
1/2 C. Water	2 t. horseradish
1 C. Brown Sugar	or
	2 t. horseradish mustard

Heat to boiling.

4. Cheese Ball, N.B. Hazel Hudson

8 oz. pkg. cream cheese  
4 oz. grated sharp Cheddar cheese  
1 T. Worcestershire sauce  
1 T. minced onion  
 $\frac{1}{2}$  t. lemon juice

Mash together and form into a ball. Roll in chopped  
nuts.

5. Ham-Cheese Ball, Sham.

3-8 oz. pkg. cream cheese  
1 C. diced ham bits  
2 T. horseradish  
2 T. mustard  
2 C. finely chopped nuts

Combine first four ingredients. Make into whatever  
size ball you like-1 large or 2 or 3 smaller. Roll  
in nuts.

6. Cheese Straws, Sham. Becky Sullivan

For best results use a food processor or a blender.  
 $\frac{1}{4}$  C. flour                            1 t. caraway seeds  
4 oz. of shredded cheddar       $\frac{1}{2}$  t. salt  
1/3 C. shortening                 3 T. cold water

Process all ingredients except water-until shortening  
& cheese are cut into flour(20 seconds in processor)  
Add cold water all at once with processor running.  
Process about 10 sec. Preheat oven 400°. Press  
dough into ball. Roll out on floured surface to a  
15x12" rectangle. Sprinkle with salt(lightly) Cut in  
to 4x1" strips. Place on ungreased cookie sheet.  
Bake until lightly browned 8-10 min.

7. Party Cheese Ball, N.B. (Arlene Otto)  
Dayle Martin

4 C. shredded cheddar cheese  
2 3 oz. pkg. cream cheese  
1/3 C. mayonaise  
2 t. sherry flavoring  
1 t. worcestershire sauce  
1/8 t. onion salt  
1/8 t. garlic salt  
1/8 t. celery salt  
1/2 C. chopped ripe olives  
1/3 C. minced dried beef  
1/3 C. minced fresh parsley

Combine cheeses, mayonaise, sherry flavoring, worcestershire sauce and onion, garlic and celery salts. Blend until smooth. Add olives. Cover & chill until firm. Shape cheese mixture into a ball. Combine dried beef and parsley; roll ball in beef and parsley. Cover & chill.

Variations: For a different taste, substitute finely chopped pecans or chopped ripe olives for dried beef.  
Yield: Makes a 5 inch ball.

8. Meat Balls, N.B. Linda Hudson

2 lb. ground beef  
2 eggs  
 $\frac{1}{4}$  C. crushed cornflakes  
 $\frac{1}{4}$  C. shredded onion  
season to taste  
1 crushed bud garlic  
Sauce:  
1 bottle chili sauce  
1 6 oz. jar grape jelly  
juice from one lemon

Make walnut size meat balls (makes about 30)

simmer 5 min.

Add meat balls to sauce-simmer 1 hour. Cool-remove grease from top. Put into containers & freeze.

9. Cheese Ball, Sham. Beverly Russell

1 - 8 oz. cream cheese  
1 - 3 oz. jar Rolea Blue  
1 - 3 oz. jar Old English  
1/2 t. minced onion  
1 T. Worcestershire Sauce

Mix and stir-roll in ball. Chill after rolling ball in chopped nuts. (Omit Worcestershire sauce and use 3 oz. jar pimento cheese.)

10. Sausage Balls, Sham.

1 lb. Sausage  
1 lb. Cheddar Cheese (grated)  
2 C. Biscuit Mix

Mix all ingredients like pie dough and form into balls. Bake on cookie sheet at 375° for 20 min. These can be frozen then reheated in oven or microwave. Serve on picks.

11. Ham Ball Appetizer, N.B. Hazel Hudson

2-4 1/2 oz. cans deviled ham  
3 T. chopped pimiento-stuffed green olives  
1 T. prepared mustard  
Bottled hot pepper sauce to taste  
1 3 oz. cream cheese, softened  
2 t. milk

Blend first four ingredients. Form in ball on serving dish; chill. Combine cream cheese and milk; frost ham ball. Chill; remove from refrigerator 15 min. before serving. Trim with parsley. Pass assorted crackers.

Don't pray and talk cream and live skinned milk!

12. Swedish Meat Balls, N.B. Hazel Hudson

2 Quarts soft bread crumbs  
1 Quart milk  
4 eggs, slightly beaten  
1 C. each finely chopped onions and parsley  
1 envelope Good Seasons Garlic Salad Dressing Mix  
1 T. salt  
2 t. nutmeg (optional)  
5 lbs. ground beef  
1 C. vegetable shortening or salad oil  
4 cans (10 1/2 oz. each) condensed cream of mushroom soup  
4 cans (10 1/2 oz. each) condensed beef broth or bouillon cubes  
1 Quart water  
1/2 C. unsifted all-purpose flour  
2 C. light cream

Soak bread in milk. Mix eggs, onions, parsley, salad dressing mix, salt, and nutmeg. Mix into bread with meat. Chill 1 hour or more. Form into 1 inch balls; brown 24 at a time in 2 T. shortening, or use deep fat fryer. Mix soup, broth, and water; add meat balls. Cover, simmer 30 min. Remove meat; mix flour and cream, add to soup, cook and stir until thick. Add meat; cook 15 min. Serve hot on picks.

NOTE: 2 slices of bread grated in blender - 1 C. crumbs

Substitution for garlic mix:

4 T. dehydrated onion flakes  
4 T. dehydrated parsley flakes  
1 1/2 t. garlic powder (not salt)

Meatballs may be made and browned ahead of time and then frozen. Allow plenty of time to cook with soup etc. Yields 200 balls.

Remember every job is a self portrait of the person who did it.  
Autograph your work with excellence.

13. Cheese Log, Sham. Beverly Russell

1 C. or small carton cottage cheese  
8 or 11 oz. cream cheese  
1 pkg. good seasons Italian (mild) dressing mix

Mix and roll on saran wrap and chill at least 1 hr. Sprinkle with shredded ham or beef and roll together.

14. Chipped Beef Chip Dip, N.B. Hazel Hudson

Mix and let set overnight:

1 container sour cream  
1 pkg. chipped beef, chopped fine  
chopped onion to taste  
celery salt and/or garlic salt, to taste

15. Horseradish Chip Dip, N.B. (Carma Blosser)

Hazel Hudson

Fold 3 T. well-drained horseradish into 1/2 C. Cool whip. Add pinch of salt.  
Note: Less horseradish may be added according to taste. Yield: 1 C. chip dip.

16. Dill Dip, N.B. Dayle Martin

1 C. sour cream  
1 C. Miracle Whip  
2 T. dill weed  
2 T. dry parsley  
2 t. Lawrry's seasoning salt  
dash of onion salt

Mix well and chill. Serve with carrots, celery, cauliflower, radishes, cherry tomatoes, cucumber slices.

Why starve on the devil's crumbs when you could be feasting at God's banquet table!

17. Hot Shrimp Dip, N.B. Hazel Hudson

1 (8 oz.) pkg. cream cheese  
1 (10 oz.) can frozen condensed cream of shrimp soup  
1 t. prepared horseradish (thawed)  
 $\frac{1}{2}$  C. dairy sour cream  
 $\frac{1}{4}$  t. worchestershire sauce

Heat cream cheese until softened. Blend in cream of shrimp soup, sour cream, horseradish, & worchester-shire sauce. Transfer to fondue pot; place over fondue burner. Garnish in cooked peeled shrimp (opt) This is good as a relish dip. Use cauliflower, cherry tomatoes, cucumbers, carrots, celery, avocado, etc.

18. Bacon Bit Dip, N.B. Diane Perry

1 t. instant onion minced  
1 t. water  
4-6 slices bacon, crispy fried & crumbled  
1 C. dairy sour cream

Mix onion & water, let stand 5 min. Mix crumbled bacon, onion mixture & sour cream. Cover & refrigerate at least 2 hours. Serve with snack. 1 C. dip.

19. Deviled Ham Dip, N.B. Diane Perry

1 C. sour cream  
1 can  $4\frac{1}{2}$  oz. deviled ham  
1 T. +  $1\frac{1}{2}$  t. instant minced onions  
1 t. prepared mustard  
 $\frac{1}{2}$  t. celery salt  
dash pepper

Mix all ingredients. Cover & refrigerate at least 1 hour. Serve with snack.  $1\frac{1}{2}$  C. dip.

20. Dip for Raw Vegetables, N.B. Dayle Martin  
(Olive Alberhasky)

1 C. Mayonaise  
1 T. Minced Onion  
1 t. horseradish  
1 t. Curry Powder  
1 t. Garlic Salt  
1 t. Tarragon Vinegar

Mix several hours before serving. Refrigerate. Should there, by chance, be any left over, it will keep a long time in the refrigerator.

21. Hot Beef Dip, N.B. Linda Hudson

1 8 oz. pkg. cream cheese 1/4 C. Margarine  
1/4 C. Sour Cream 1/3 t. Parsley  
1 pkg. chipped beef 3-4 Chopped Green Onions  
1/2 C. Parmesan Cheese

Softens cream cheese, add other ingredients, stir well to blend. Place in glass dish and heat in oven until heated through. Serve with raw vegetables or crackers.

22. Dill & Onion Dip, Sham. Bev Florke

2/3 C. Mayonnaise  
2/3 C. Sour Cream  
1 T. Shredded Green Onion  
1 T. Parsley  
1 t. Dill Weed  
1 t. Beau Monde

Blend mayonnaise and sour cream. Mix rest of spices and onion to mayonnaise and sour cream. Chill an hour or so for flavors to blend.

We must feed on the bread of life ourselves before we can serve it to others!

23. Cheese Fondue, N.B. Hazel Hudson

1 can Campbell's Cheddar Cheese  
1 T. milk

Heat slowly in your fondue pot. More milk may be added until desired consistency. Serve with Vienna or French Bread cubes that have been toasted or dried slightly.

24. Quick Cheese Fondue, N.B. Linda Hudson

1 can (10 3/4 oz.) condensed Cheddar cheese soup  
1 C. shredded Cheddar, Swiss, or Parmesan cheese (about 4 oz.)  
2 green onions, finely chopped  
1/8 t. garlic powder  
Dash red pepper sauce  
Dippers (Below).

In fondue pot, saucepan or chafing dish, heat soup and cheese over medium heat, stirring occasionally, until cheese is melted. Stir in onion, garlic powder and red pepper sauce. Serve with three or more of the dippers, cut into bite-size pieces if necessary. If fondue becomes too thick, stir in small amount apple juice. Makes 2 servings

Dippers

CROUTONS	Celery
French Bread	STUFFED OLIVES
White or rye hard rolls	GREEN ONIONS & PEPPERS
TOAST STICKS	CHERRY TOMATOES
COOKED ASPARAGUS (CRISP-TENDER)	
COOKED BROCCOLI (CRISP-TENDER)	
COOKED BRUSSELS SPROUTS (CRISP-TENDER)	
CAULIFLOWER	
COOKED CHICKEN OR TURKEY OR HAM	
FRANKFURTERS	
LUNCHEON MEAT	
COOKED SHRIMP	

25. Cheese Spread, N.B. Dayle Martin (Connie Watkinson)

10 oz. grated cheddar cheese, mild  
8 oz. cream cheese  
1 lb. Velveeta cheese  
1 clove garlic  
1 dash Worcestershire Sauce

26. Sandwich Spread, Sham. Edith Blosser

2 Pts. green tomatoes  
4 red peppers  
Grind, salt, add water, cook tender.  
Add 1/2 doz. sweet pickles-ground, keep hot. Bring to boil and beat creamy the following:  
1 C. sugar  
1 T. flour  
2 T. prepared mustard  
1/2 C. vinegar  
1 C. sour cream  
2 beaten eggs  
Add to the above, seal hot. (Made lots of this)

27. Mock Sour Cream, Sham. Bev Florke

2 T. lemon juice  
3 to 5 T. skim milk  
1 C. cottage cheese  
pinch salt

Place lemon juice and 3 T. skim milk in electric blender. Gradually add cottage cheese and salt, blending at low speed. Blend a few minutes at high speed until smooth. Thin mixture if necessary with remaining skim milk. If mixture is too thick on standing, thin with additional milk before serving.  
2 oz. - 57 calories

28. Caramel Sauce, G.M. Lois Rohde

1 stick of butter  
1 can Eagle Brand  
1 package Kraft caramels

Melt the above together in a sauce pan. Remove from heat. Place in small bowls and serve as a dip for fresh fruit.

29. Thousand Island Dressing, Sham. Edith Blosser

1/2 C. salad dressing  
1/2 C. chili sauce  
1 t. Wor'shire sauce  
1/2 t. salt  
1/4 t. pepper  
2 T. celery  
2 T. pickle relish  
1 t. onion  
1 hard-boiled egg  
1/2 C. sour cream

30. Holland Dressing, Sham. Edith Blosser  
(large recipe from Carolyn)

1 3/4 Qt. vinegar  
1/4 C. salt  
1/2 t. pepper  
1 Qt. salad oil  
2 1/4 T. dry mustard  
1 3/4 C. finely chopped onion

Mix well. Will keep indefinitely in refrigerator.  
Very good on tossed salad or cabbage.

A lot of Christians are living on  
crackers & cheese when God has  
prepared three square meals a  
day for them.

31. Sweet-Sour Bacon Dressing, Sham. Edith Blosser

2 T. onion  
4 slices bacon, crisp  
3 T. sugar  
3 T. vinegar  
1/2 C. water  
1 1/3 C. salad dressing

32. Cheese Puffs, N.B. Diane Perry

Melt together:  
1 pkg. (3 oz.) cream cheese  
1/4 lb. sharp cheese  
1/2 C. butter  
Fold in:  
2 beaten egg whites

Cut unsliced bread in 1" cubes & dip in mix. Chill overnight on cookie sheet. Bake at 400° for 12-15 min.

33. Sausage-Onion Appetizers, Sham. Bev Russell

1 lb. bulk pork sausage  
1 large onion, chopped  
2 C. Bisquick  
3/4 C. milk  
1 T. caraway or poppy seed  
1 1/2 C. sour cream  
1/4 t. salt  
paprika

Heat oven 350°. Grease 9x13x2" baking pan. Cook & stir sausage & onion over med. heat until sausage is brown; drain. Mix bisquick, milk, & 1 egg. Spread in pan, top with sausage mixture. Mix sour cream salt & remaining egg, pour over sausage. Sprinkle with paprika. Bake 25 to 30 min. Cut in rectangles, 32 appetizers.

34. Fruit Plate Carrousel, N.B. Dayle Martin

For this fruit plate arrangement, you will need a lazy susan or tiny bowls arranged on a pedestal plate. Place Pineapple Tower (below) in center. Select fruits and sauces from those listed here. Arrange alternately in bowls around tray so guests can help themselves.

Pineapple Tower

With a paring knife or potato parer, cut a cone-shape wedge around "eye" or groups of two "eyes," spacing cuts evenly around entire pineapple. Cut off any core from wedged piece. Insert a plastic or wooden pick in each wedge; plug back into pineapple. To eat, guests pull out wedges and dip in confectioners' sugar or sour cream.

Fruit Suggestions

Serve well chilled.

Whole strawberries with stems

Fresh or canned sliced peaches

Orange cartwheel slices

Clusters of grapes

Melon balls

Grapefruit sections

Lemon-dipped banana slices

Lemon-dipped apple slices

Sauce Suggestions

Sour Cream Sauce

Mix 1 C. dairy sour cream with 2 T. dark brown sugar.

Clear Orange Sauce

1 C. sugar	1 C. orange juice	1 1/2 t. salt
2 T. cornstarch	1/4 C. lemon juice	1 - 2 t. prepared mustard
1/4 t. salt	1/4 t. each lemon &	2 - 3 drops tabasco
3/4 C. water	orange grated peel	1 t. dried tarragon leaves

Stir together sugar, cornstarch and salt. Blend in water, orange juice and lemon juice. Cook, stirring constantly, until mixture thickens and boils. Boil and stir one minute. Stir in orange and lemon peel.

35. Party Parlor Mix, Sham. Ruby Morrow

1 pkg. (15 oz.) M & M Plain Chocolate Candies

3 C. thin pretzel sticks broken up

1 C. peanuts

1 C. raisins

Combine all ingredients. Store in tightly covered container. Makes about 7 Cups of mix.

36. Summer Sausage, Janice Howell

2 lb. lean hamburger

1 t. garlic salt

1 t. black pepper

2 T. mustard seed

2 T. Mortons Quick Tenderizer

1 C. water

Mix all together really good. Chill 24 hr. (this is a must). Shape into 3 rolls - wrap in foil. When you get ready to bake, punch holes in foil with toothpick. Put on rack in oven with pan of water underneath to catch drippings. Bake at 325° for 1 hour. Take out of foil immediately and lay back on rack to drain any grease.

37. Marinated Vegetables, Sham. Beverly Russell

Marinade:

1/4 C. salad oil	1 1/2 t. salt
1/4 C. olive oil	1 - 2 t. prepared mustard
1 1/4 C. white vinegar	2 - 3 drops tabasco
2 T. sugar	1 t. dried tarragon leaves
1 clove garlic - crushed	

Combine ingredients and pour over 5-6 cups raw vegetables cut in bite size pieces. (Suggested vegetables - cauliflower, mushrooms, green and red pepper, carrots, broccoli, cucumbers, green beans.) Chill several hours stirring occasionally. Drain and serve with toothpick spears. (Leftover marinade may be re-used.)

38. Bacon Tater Bites, N.B. Diane Perry

Cook half strips of bacon until lightly browned and still limp. Prepare tater tots as directed. Cut slices of Am. cheese into thirds and wrap a strip of cheese around each hot tater tot. Then wrap limp bacon around cheese and secure with a toothpick. Broil, turning once, until bacon is crisp. Serve hot. Serve with mustard sauce.

1/2 C. mustard  
1/4 C. brown sugar  
1/2 t. ginger

39. Hors-D'Oeuvres Tricks, Sham. Beverly Russell

1. Take a grapefruit, unpeeled, slice off a bit of bottom for balance; insert toothpicks with hors-d'oeuvres on ends.
2. Take a nice red apple and grease in oil. Insert toothpicks with tiny sweet (gherkins) pickles or green apples.

40. Egg Rolls, N.B. Dayle Martin (Arlene Otto)

1 lb. ground beef  
1 lb. ground pork  
1 can, small, water chestnuts  
1 C. carrots  
1 T. onion powder  
1 T. garlic powder  
1 bunch green onions, cut up stems and all  
1/2 bottle Kikkaman Sauce (5 oz. bottle)  
Egg Roll wraps  
Sweet and sour sauce to dip egg rolls into after frying.  
Cut egg roll wraps diagonally. Put 1 t. of mixture in center of wrap. Fold over edges. Roll up tightly. Fry until lightly browned.

41. Party Rye Pizza, N.B. Dayle Martin (Arlene Otto)

1 lb. ground beef  
1 small chopped onion  
pepper and salt to taste  
1/4 t. oregano  
1 dash tobasco  
garlic salt to taste  
6 oz. tomato paste  
1 can cream of mushroom soup

Brown meat with onion and oregano. Add tobasco, tomato paste and soup. Top Party Rye Bread slices with mixture. Sprinkle with Parmesan and Mozzarella cheese. Bake at 350 until cheese melts.

Recipe For Happiness, Janice Howell

1 C. smiles  
spread along the way  
1 pkg. of thoughtfullness  
in what you do & say,

6 C. of unselfishness  
1 peck of faith & prayer,

Folding in patience  
doing good deeds with care,

Bake in a moderate oven  
it may take awhile,

But with all God's blessings  
you'll have happiness with a smile.

Jesus not only offers to come in and eat what we eat, participate in our ups and downs, but also He offers to let us sup with Him, eat what He eats, share His strength and ability.--Rev. 3:20

42. Winter Warmer, Sham. Ruby Morrow

4 C. Milk, heated  
1 C. M & M plain chocolate candies  
2 t. Instant coffee  
1/4 t. cinnamon

Place milk, candies, coffee and cinnamon in blender container. Cover; blend at lowest speed about 10 seconds. Continue blending at medium high speed about 20 seconds. Pour into mugs; garnish with whipped cream or marshmallows and cinnamon sticks. makes 8 3/4 C. servings.

43. Punch for 50 People, Sham. Ruby Morrow

(Color can be chosen by choice of Kool-aid)

4 pkg. Kool-aid  
4 C. sugar (if unsweetened)  
4 Qts. water  
Add 1 1/2 small frozen lemon juice  
and 2 small frozen orange  
1 No. 2 can pineapple juice  
4 Qts. gingerale

Add gingerale 10-15 min. before serving.

44. Joannita's Grape Juice, Sham. Edith Blosser

Boil real soft and drain:

2 Gal. grapes  
2 Qts. water  
Should make 1 Gal juice

Add:  
2 Pts. sugar  
2 Qts. water

Bring to boil, can and seal. Process at 5 lbs. pressure for 10 min.

45. Punch, Sham. Edith Blosser

Pineapple Juice  
Strawberry Kool-Aid  
Ginger Ale

46. Rhubarb Drink, Sham. Edith Blosser

Cover cut rhubarb with water, cook well. Drain off juice, add to it water and sugar to taste. Can also be mixed with lemonade, kool-aid or other fruit juices, 7-up or ginger-ale.

47. Strawberry Punch, N.B. Dayle Martin (Joan Willey)

4 pkg. frozen strawberries      3 C. water  
2 sm. cans frozen lemonade      1 qt. cranapple drink  
2 pkg. strawberry jello      2 bottles ginger-ale

Dissolve jello in the boiling water. Add remaining ingredients.

48. Orange Julius, Janice Howell

1/3 C. orange juice (undiluted)  
1/2 C. water  
1/2 t. vanilla      1/4 C. Sugar or Honey  
1/2 C. milk      5-6 ice cubes

Combine all the above in a blender. Blend until ice is gone. Makes 2 large glasses.

Orange Julius, G.M. Cheryl Rohde

2/3 C. frozen orange juice (small can)  
1 C. water  
1/2 C. granulated sugar  
1 t. vanilla      1 egg  
10 ice cubes      1 C. milk

Mix above ingredients in blender. Egg may be omitted. Makes 4 servings.

49. Orange Punch, N.B. Hazel Bowman

6 oz. frozen orange juice  
6 oz. frozen lemonade  
6 oz. can pineapple juice  
1 C. sugar  
1 pkg. Kool-Aid (not grape)  
1 qt. 7-up  
1 qt. soda water or gingerale

50. Fruit Drink Blend, N.B. Hazel Bowman

Blend 5 bananas  
1 (14 oz.) unsweetened pineapple juice  
Mix with 1 (12 oz.) frozen lemonade  
2 (12 oz.) orange juice, 6 C. Water  
1 C. sugar. Freeze. To serve mix 1/2 blend and  
1/2 water or 7-up.

51. White Punch, Sham.

3 1/2 - 4 C. pineapple-grapefruit juice  
2/3 C. lemon juice (real lemons)  
2 qt. cold water  
1 (3 oz.) pkg lemon mix  
2 C. sugar  
add last: 2 pt. pineapple sherbet, 1 qt. sparkling  
water. Serves 30-40

52. Green Punch, Sham. Ruth Garner

1 1/2 gallon lime sherbet  
3 large bottle of 7-up chilled

Softens lime sherbet before putting in the punch  
bowl. No ice please. This is very tasty.

Work is the yeast that raises the dough.

53. Rhubarb Punch, Judy Rudolph

1 qt. rhubarb (doz. stocks)  
water to cover.  
3 C. sugar  
2 C. water  
Juice of 6 lemons  
1 C. pineapple juice  
rhubarb juice  
1 qt. gingerale

Cook rhubarb in 1" pieces, add water, to cover. Cook  
til soft (10 min.) Drain through cheese cloth.  
(Should be 3 qts. liquid.) Dissolve sugar in 2 C.  
water. Cook 10 min. to make a syrup. Add lemon  
juice, pineapple, and rhubarb juice, add water and  
ice to make 4 qts. Just before serving add 1 qt.  
gingerale.

54. Party Punch, Sham. Bev Florke

1 1/2 qts. water  
2 C. sugar  
2 pkg. Kool-Aid (any flavor)  
1 large can unsweetened pineapple juice

Bring to boil the water and sugar. Remove from heat.  
Add Kool-Aid. Stir in can of pineapple juice.  
Freeze. When ready to serve, remove from freezer  
and put in punch bowl frozen and pour 2 large  
bottles 7-up over it. Makes a slushy punch.

55. Peach and Orange Drink, Judy Rudolph

2 big cans peaches  
1 small frozen orange juice (thawed)  
3/4 C. sugar  
Mix with electric blender. Then add 1 qt. 7-up.

56. Punch, Sham.

1 - 6 oz. frozen lemonade concentrate  
1 can water  
1 1/2 C. apricot nectar  
1 1/2 C. pineapple juice unsweetened  
2 - 7 oz. bottle gingerale or 7-up  
  
Add gingerale just before serving. Serves 8.

57. Red Punch, Sham. Ruth Garner

1 large Ocean Spray Cranberry juice  
1 large pineapple juice (to taste)  
1 large 7-up or to fill punch bowl. Use ice with this.

58. Delicious Punch, G.M. Eleanor Draper

2 pkg. Kool-Aid (any flavor)  
2 scant cups sugar  
2 qt. water  
1 - 46 oz. pineapple juice  
1 large bottle gingerale or 7-up

Kool-aid and pineapple juice may be mixed and cooled several hours before serving. At time of serving add 7-up or gingerale and a few scoops of sherbet, same flavor as Kool-aid. NOTE: Nice to serve for special occasions or when a certain color is needed.

59. Breakfast Appetizer, Ina Geer

1 C. pineapple juice - canned  
1 C. pear juice - canned

Chill. Makes 3-4 servings.

60. Strawberry Sparkle Punch, N.B. Hazel Hudson

2 C. fresh strawberries, hulled  
1 (3 oz.) pkg. strawberry flavored gelatin  
1 C. boiling water  
1 (6 oz.) can frozen lemonade  
3 C. cold water  
1 qt. bottle cranberry juice cocktail, chilled  
1 (1 pt. 12 oz.) bottle gingerale, chilled

Put strawberries in blender container; cover and blend on low speed till fruit is pureed. Dissolve gelatin in boiling water. Stir in lemonade concentrate till melted. Add the cold water, cranberry juice, and the strawberry puree. Pour over ice in large punch bowl. Slowly pour in chilled ginger ale. Makes about 30 servings.

61. Hymnbook Punch, N.B. Hazel Hudson

1 pt. Hawaiian punch concentrate  
1 small can frozen lemonade concentrate  
1 small can frozen orange concentrate  
1 #5 (large size) can pineapple juice  
2 qts. carbonated water  
1 qt. 7-up

62. Fruit Punch, N.B. Hazel Hudson

3 pkg. strawberry powdered drink mix  
6 qt. water  
3 C. sugar  
2 tall cans pineapple-grapefruit juice  
2 cans frozen lemonade  
2 qt. bottles gingerale

Mix all ingredients except gingerale. Add this just before serving. Makes 50 servings.

Christians are like tea; their real strength is not drawn out until they get into hot water.

63. Delicious Banana Pineapple Punch, Martha Tannahill

3 C. water  
2 C. sugar  
1 - 46 oz. can pineapple juice  
1 1/2 C. frozen orange juice  
1/4 C. frozen lemon juice  
3 ripe bananas

Bring water and sugar to a boil, blend bananas and frozen juices. Pour sugar water into freezer containers, add pineapple juice and then blender mixture. Freeze overnight. Take out 30-45 min. before time to serve. Right before serving add 32 oz. bottle of ginger-ale or 7-up.

64. Lime Cooler, N.B. Hazel Hudson

2 C. pineapple juice  
1 C. (6 oz.) frozen lemonade  
1 pkg. lemon-lime Kool-Aid  
2/3 C. sugar  
2 qts. water

Combine ingredients and chill.

65. Wedding Punch, N.B. Hazel Hudson

10 pkg. Kool-Aid  
10 qts. water  
6 C. sugar  
3 small can frozen orange juice  
3 small can frozen lemonade  
1 large (46 oz.) can orange juice  
1 large (46 oz.) can pineapple juice

Chill and then add just before serving, 3 qts. chilled gingerale. If you do not wish to dilute the punch, use an ice ring or chunk of ice in punch bowl.

66. Cocoa Mix, Judy Rudolph

8 qt. box powdered Carnation Milk  
6 oz. jar plus 2-3 T. coffee Mate  
1 1/2 lb. can Nestle's Quick  
1 C. Powdered Sugar  
2 rounded T. powdered vanilla

Mix. To serve put 1/3 C. mix in cup and add boiling water.

67. Hot Chocolate Mix, N.B. Hazel Hudson

1 (8 qt. size) instant milk  
1 (6 oz. size) coffee-mate  
1 C. powdered sugar  
1 lb. size instant chocolate (like Nestle's Quik)  
Sift together. Store in air tight container. To serve: 1/2 C. mix and add boiling water.

Variation: Wapello Judy Douglas

Same as above except 4 1/2 C. powdered sugar.

68. Chocolate Syrup, N.B. Hazel Hudson

1/2 C. sugar  
1/4 C. cocoa (regular-type, dry  
dash of salt  
1/2 C. water  
1 t. vanilla

Mix all ingredients except vanilla. Bring to a boil. Reduce heat and cook 1 minute. Remove from heat and add vanilla. Cool. Store in refrigerator. Use in Milk Shakes, Sodas, or combine 2 T. syrup and 1 C. milk, heat for cocoa.

He who walks with God is never late to his spiritual meals.

69. Milk Shakes, N.B. Hazel Hudson

1 C. cold milk  
1/4 C. Chocolate Syrup or favorite syrup  
1 pt. vanilla ice cream

Mix, just to blend. Makes 3 1/3 Cups. Variation:  
Use flavored ice cream, omit the syrup, if desired.  
Malted Milk - Add 2 T. malted milk powder to Milk  
Shake recipe.

70. Orange Milkshake(like McDonalds), Janice Howell

1/2 pt. (1 C.) Orange sherbet  
1 can (5 1/2 oz.) chilled apricot nectar  
3/4 C. milk  
Twist of orange peel

Beat sherbet with apricot nectar. Add milk. Pour  
into glasses. Garnish with orange twists.

Serves 2.

71. Sun Spice Tea, Sham. Bev Russell

3/4 C. sugar  
3 T. orange drink powder (Tang)

1 T. lemonade mix

3 qts. cold water

Put in 4 qt. jar.

Tie together: 2 t. whole cloves, 2 two in. stick  
cinnamon. 8 tea bags. Put in sun 2-3 hours.

72. Spiced Tea (Friendship Tea), N.B. Linda Hudson

2 C. Tang  
1 C. sugar  
1 C. instant tea  
1 t. cinnamon  
1/2 t. cloves  
1 pkg. Wylers Lemonade (1/2 Cup)

Mix all ingredients well and keep in a dry container.  
Use 2 t. to 1 cup boiling water.

73. Strawberry Preserves, Sham.

2 C. sugar  
1/2 C. water

Boil until it threads. Add 2 C. strawberries. Boil  
5 min. Remove from heat. Shake pan occasionally.  
Let stand overnight so berries will be plump. Pour  
into sterilized jars and cover with paraffin.

74. Peach Jam, N.B. Dayle Martin (Norma Baughman)

2 1/4 C. chopped or ground peaches (about 2 pounds)  
2 T. lemon Juice  
5 C. sugar  
3/4 C. water  
1 Box Sure-Jell fruit pectin

Combine fresh chopped peaches and lemon juice.  
Thoroughly mix sugar into fruit, and let stand for  
10 min. Mix water and fruit pectin in a small  
saucepans. Boil 1 min., stirring constantly. Stir  
into the fruit, and continue stirring about 3 min.

Ladle into any 5 scalped jars, or use plastic con-  
tainers with lids. Cover right away, let stand at  
room temp. 24 hours to set. Keep what you can eat  
in the refrigerator. Freeze the rest for sweeter  
days.

75. Regular Rhubarb Jam, N.B. Dayle Martin  
(Kathryn Justice)

5 C. cut rhubarb  
1 C. crushed pineapple  
4 C. sugar

Combine. Stir over low heat until dissolved. Cook  
over medium heat until rhubarb tender. Remove from  
heat. Add 1 pkg. of raspberry or strawberry jello.  
Stir until jello dissolves.

76. Apple Butter, N.B. Dayle Martin (Norma Baughman)

7 C. Applesauce  
9 C. Sugar  
1 pkg. Sure-Jell  
1 t. cinnamon  
1/2 t. cloves  
1/2 t. all-spice  
1/4 C. vinegar

Mix all ingredients and bring to boil. Boil hard for 1 minute while stirring. Pour into jars.

77. Rhubarb Jam, N.B. Hazel Hudson

5 C. raw rhubarb (cut in small pieces)  
4 C. sugar

Cook over medium heat for 10 min. after it reaches a boil. Remove from heat and add 2 (3 oz.) boxed strawberry or raspberry jello. Cool. This may be sealed in mason jars while still hot, if desired.

78. Rhubarb Jam, N.B. Hazel Hudson

12 C. rhubarb (cut in small pieces)  
1/2 C. cold water  
10 C. sugar  
11 oz. pkg. dried apricots ground

Cook rhubarb and water over medium heat, bring to a boil stirring occasionally, and then cook until tender, about 10 min. Add sugar and blend, then bring to a vigorous boil. Add the apricots, reduce the heat and cook slowly 10 min. Remove from heat, and let stand a few minutes. Pour into jars and seal with paraffin.

The true measure of God's love is that He loves without measure.

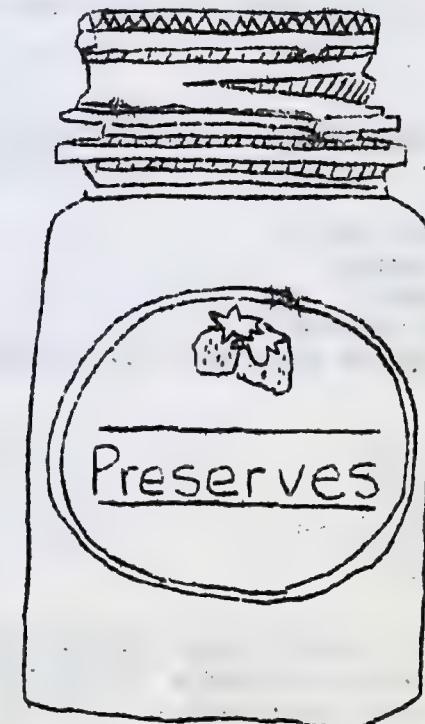
79. Strawberry Preserves, Sham. Pauline Cabbage

Use just as many cups of sugar as you have berries. Moisten sugar with a little water and boil until it threads from a spoon. Add berries and let boil hard for 8 minutes. Skim and let stand overnite. Place in sterilized glasses and cover with paraffin.

80. Orange Rhubarb Jam, N.B. Dayle Martin (Kathryn Justice)

5 C. Rhubarb  
5 C. Sugar

Let stand until juicy. Add 1 pound Brach's orange slices, cut fine. Cook until thick and store.



81. Grandma's Relish, Sham. Edith Blosser

2 Qts. ground green tomatoes

2 Qts. cucumbers

1 Qt. onions

1 medium head cabbage

Grind these ingredients.

Mix together with 1 large handful salt. Set overnight  
drain, and add:

6 C. vinegar

6 C. sugar

1 box celery seed

1 box ground mustard

1 t. tumeric

Bring all to boil. Simmer for 5-10 min. Can hot and  
seal.

82. Green Tomato Relish, N.B. Dayle Martin  
(Lucille Meiresonne)

4 C. onions

1 med. cabbage, shred

4 C. green tomatoes

12 green peppers

3 2 oz. jars, pimento

(use red peppers from garden if available)

1/2 C. salt

5 C. sugar

1 T. celery seed

2 T. mustard seed

1 1/2 T. tumeric

3 C. cider vinegar

1 1/2 C. water

Grind vegetables using coarse blade. Sprinkle with  
salt and let stand overnight. Rinse and drain.

Combine remaining ingredients. Pour over vegetables  
mixture. Heat to boiling and let simmer 3 min.  
Seal in hot sterilized jars. Yield: 8 pints.

83. Cucumber Relish, Sham. (Edith Hanson-on radio  
yrs. ago) Edith Blosser

1 peck cucumbers

1 doz. onions

2 peppers

Grind, add handful salt, set over night. Drain, boil  
1/2 hr. with:

2 t. tumeric

9 whole cloves

1 T. mustard

7 C. sugar

1 qt. vinegar

2 T. flour

Can and seal.

84. Pepper Hash, Sham. Estella Howard

12 green sweet peppers

12 red sweet peppers

15 large onions

Chop fine or grind. Pour boiling water over mixture  
& let stand 1/2 hr. Drain well. Add 2 pts. vinegar,  
4 C. brown sugar, & 1 1/2 T. salt. Cook until it boils  
up well. Seal.

85. Piccalily, Sham. Estella Howard

7 C. green tomatoes, grind

3 C. cabbage chopped

2 C. sugar

3 C. vinegar

1 T. mustard seed

1 T. celery seed

4 onions

2 T. salt

Cook until color change. Seal.

86. Cucumber Relish, Sham. Pauline Cabbage

12 large cucumbers  
8 med. sized onions  
Grind cucumbers & onions & add 2 T. canning salt & let stand over night.  
3 red or green peppers  
3 large carrots  
Next morning add peppers & carrots. Mix well, then drain real good. Chop peppers & carrots fine.  
2 t. mustard seed  
2 t. celery seed  
1 T. tumeric  
5 C. sugar  
% C. vinegar  
Put this over mixture & boil  $\frac{1}{2}$  hr. Pack in hot jars & seal. Makes 8 to 10 pt.

87. Relish, G.M. Eleanor Draper

12 med. onions - 4 C. ground 6 med. green peppers  
10 green tomatoes 3 sweet red peppers  
1 med. head cabbage  $\frac{1}{2}$  C. salt

Mix together & let stand overnight. Rinse & drain  
6 C. sugar 1 $\frac{1}{4}$  t. tumeric  
2 T. mustard seed 4 C. cider vinegar  
1 T. celery seed 2 C. water

Mix together & pour over vegetables. Heat to boiling then simmer 3 min. Seal in hot sterilized jars. Makes 8 pts.

Thank God for dirty dishes  
They have a tale to tell.  
While other folks go hungry  
We're eating very well.  
With home & health & happiness  
We shouldn't want to fuss  
For by this stack of evidence  
God's been very good to us.

88. Zucchini Relish, G.M. Eleanor Draper

12 C. zucchini - peeled and ground  
4 onions chopped  
2 green peppers chopped  
5 T. salt  
Add salt to squash and let stand overnight. Next A.M. drain and rinse. Add cold onions and peppers. Mix together and bring to a boil the following mixture:  
2 1/2 C. vinegar  
6 scant C. sugar  
1 T. dry mustard or 1/2 t. mustard seed  
3/4 t. nutmeg  
3/4 t. tumeric  
1 1/2 t. celery seed  
1/2 t. pepper

Then add zucchini, onion, pepper mixture and boil for 30 min. Place in hot sterilized jars. Makes 5 pints.

89. Sweet Tomato Relish, Sham.

4 C. green tomatoes  
1 sweet red pepper  
1 green pepper  
2 onions  
2 or 3 tart apples  
2 1/2 C. vinegar  
2 1/2 C. sugar  
3 t. salt  
2 t. mustard seed  
2 t. celery seed

Grind tomatoes, peppers, onions, and apples and squeeze out excess juice. Mix vinegar, sugar, and seasonings together and add ground mixture. Boil hard 15 min.

90. Pepper Relish, Sham, Edith Blosser

12 green peppers  
12 red peppers  
12 med. onions  
Grind, cover with boiling water 5 min., drain and repeat. Add to, and boil 15 min. with:  
3 C. vinegar  
1 to 1 1/2 C. sugar  
2 T. salt  
Can and seal at once.

91. Carrot Relish, Sham.

6 C. raw carrots ground  
4 C. chopped cabbage  
4 large onions ground  
3 green peppers ground  
4 C. sugar  
3 C. vinegar  
2 T. celery seed  
1/2 t. salt  
Cook 30 min. and seal. Boil gently.

92. Uncooked Relish, G.M. Lois Rohde

5 sticks celery	1/2 C. salt
2 large heads cabbage	3 pints cider vinegar
8 red peppers	6 C. sugar
8 green peppers	1 t. celery seed
7 large onions	1 t. mustard seed
8 carrots	

Grind vegetables and add salt. Let stand 2 hours. Drain well. Mix with remaining ingredients and blend well. Let stand one hour. Then, put in jars and seal. Makes about 9 pints.

The Bible contains spiritual refreshment and all the needed vitamins of soul health.

93. Beet Relish, Sham, Ina Geer

1/2 C. sugar  
6 T. vinegar

Dissolve. Add 1/4 C. horseradish, pour over:  
2 1/2 C. cooked diced beets. Cover and chill overnight. Makes 2 1/2 Cups.

94. Zucchini Relish, Wapello Maude Winslow

12 C. sliced zucchini	1 T. dry mustard
4 C. sliced onions	3/4 t. nutmeg
2 green peppers	3/4 T. cornstarch
5 T. salt	3/4 t. turmeric powder
2 1/2 C. vinegar	1/2 t. celery seed
3 C. sugar	1/2 t. black pepper

Grind zucchini and onions. Then grind green peppers. Place peppers in small bowl in the refrigerator. Add salt to zucchini and onions and let stand overnight. In the morning, rinse onions and zucchini with cold water and drain well. Add peppers. In a large kettle mix all other ingredients. Bring to a boil and cook until the mixture thickens a bit. Add vegetables and cook slowly for 30 min. Seal in hot sterilized jars. Makes 7 to 8 pints. (Very good to add to mayonaise for potato salad or salad sandwiches.

95. Lindberg Relish, Sham, Ruby Morrow

8 Medium Carrots	12 medium onions
1 Large head of Cabbage	4 red & 4 green peppers
2 Hot Peppers (if you want them. Its very good without them.)	

Grind all and mix together, add 1/2 C. salt. Let stand 2 hours. Drain very well, add 3 pints vinegar, 6 C. sugar, 1 T. mustard seed, 1 T. celery seed. Mix well but do not heat. Can be kept in open jar but I canned mine in pints. Makes 8 pints.

96. Zucchini Relish, Sham. Grace (Cabbage) Ropp

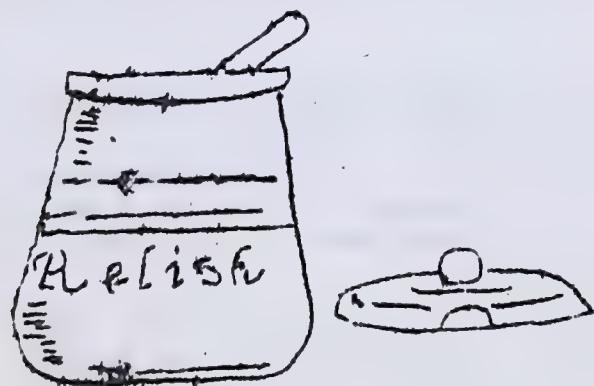
10 C. ground zucchini  
4 C. ground onion  
1 C. ground red and green peppers  
5 T. salt

Mix together and let stand overnight. Then rinse twice and drain. Mix together 2 1/2 C. vinegar, 5 C. sugar, 1 t. dry mustard, 2 t. celery seed, 2 t. tumeric, 2 t. nutmeg, 2 t. flour. Add the drained zucchini and cook 30 minutes. Put in pint jars and seal.

97. Chow Chow, Sham. Ruby Morrow

1 Gal. chopped green tomatoes  
12 peppers chopped

Add 1/2 C. coarse salt, let stand overnight. Drain off juice in the morning. Add: 1 large head of cabbage chopped fine, 3 hot peppers, 6 large chopped onions, 1 1/2 Qt. vinegar, 1 Pt. water, 7 C. sugar, 2 T. celery seed, 2 T. mustard seed, 1 T. Cinnamon, 1 T. cloves. Boil 1 1/2 hours, can and seal.



98. Bread & Butter Pickles, N.B. Hazel Hudson

Wash 25 cucumbers, dill size and slice thinly. Slice 12 large onions, mix with the sliced cucumbers and 1/2 C. salt and let stand 1 hour. In a large pan, mix 2 C. sugar, 2 t. whole mustard seed, 2 t. celery seed, 2 t. ground ginger and 1 t. tumeric, and 1 qt. vinegar. Drain cucumbers and add spice mixture. Mix well and bring to boil. Cook only 3 min. then seal in jars.

99. Crystal Pickles, N.B. Hazel Hudson

Put 25 cucumbers of dill size in a brine strong enough to float an egg and enough to cover. (cukes with a bit of stem if possible) Let stand 14 days. Drain, wash and slice. Use 3 T. alum & make water solution to cover cukes. Let stand 2 days. (this really crisps them) Drain and wash. Put in a bag 2 sticks of cinnamon, 1 t.-1 T. whole cloves to suit taste, 1 qt. vinegar, 2 qts. sugar. Bring to boil & cover cukes. Drain 3 mornings & heat to boiling and pour over pickles. On the fourth morning pack pickles in jar. Bring solution to boil & pour vinegar solution over pickles and seal while hot. Green coloring may be added to syrup if desired. This covers about 1 gallon sliced cucumbers.

100. Mrs. B.T. Yeager's Dill Pickles, N.B.

Dayle Martin

1 gallon water  
1 C. salt  
1 C. vinegar

Make hot and pour over pickles in jar. Put grape leaves and dill in jar. Seal.

When the prayer of faith goes to market, it always takes a basket.

101. Freezer Pickles, Sham. Doris Miller

7 C. sliced unpeeled cucumbers  
1 C. sliced or chopped onion  
1 C. chopped pepper  
2 T. pickling salt  
2 C. sugar  
1 C. vinegar  
2 t. celery salt

Combine cucumbers, onion, pepper & salt and let sit for 2 hrs. Rinse and drain. Place in pint containers and add the following mixture of sugar, vinegar & celery salt. Freeze. This makes 3 pints.

102. Stuffed Pickled Peppers, G.M. Lois Rohde

1 head of cabbage  
2 T. sugar  
2 T. white mustard seed  
1 T. celery seed  
1 T. salt  
4 onions  
1 t. ground cinnamon  
 $\frac{1}{2}$  t. ground pepper  
8 large green peppers  
2 large red peppers  
2 T. grated horseradish

Wash and wipe dry the red and green peppers. Cut the top of the green peppers so as to make a lid. Remove seeds and keep the two halves of each pepper together. Chop fine: red peppers, onions & cabbage. Add salt, sugar, spices & mix thoroughly. Fill each green pepper and fasten lid on with toothpicks. Place the stuffed peppers in a crock or jar & cover with vinegar to which has been added 3 or 4 Italian peppers and one clove of garlic. Cover & keep in cool place.

103. Sweet Pickles, Sham. Esther Keesey Walker

2 Gal. cucumbers  
Cover with 1 C. salt in boiling water. Let stand 1 week, drain and cover with boiling water-1 day. Dissolve 1 T. alum in enough water to cover cukes; let stand 24 hours. Drain and split cukes. Cover with following.  
1 1/2 Qt. vinegar  
8 C. sugar  
4 T. pickle spice  
(2 sticks cinnamon adds to pickles)

Boil mixture 5 min. Pour over pickles, let cool. Drain. Heat 3 mornings. Pack in jars, cover with boiling mixture and seal.

104. Delicious Sweet Pickles, Sham. Bonnie Bunting

8 - 5 inch cucumbers in brine  
(1/2 C. salt to a quart of water)

Let stand for 3 days. Then cover with fresh cold water every day for 3 days. Slice or chunk. Boil and pour over:

4 C. Water  
2 C. Vinegar  
2 T. Alum

Let stand 2 days and drain.

Boil and pour over:  
4 C. Sugar  
2 C. Vinegar  
1 t. mixed pickling spice  
green coloring

Let stand a day and boil and add every day hot to the pickles for 2 more days. Ready to eat and seal. These pickles are crisp. May be left whole if they are small.

Getting rid of the self-life is like peeling an onion: layer upon layer, and often a tearful process.

105. Beet Pickles, G.M. Eleanor Draper

Cook beets in salt water until tender. (Leave about 1 in. top on beets-also wash gently before cooking.) After cooked skin beets and cut into desired size pieces. Bring to a boil equal amounts of sugar and vinegar with half as much water - example:

1 C. Sugar  
1 C. Vinegar  
1/2 C. Water

Put cut beets into boiling liquid. Bring to a boil. Then can immediately so not to loose color from beets. Place in hot sterilized jars.

For 8 Qt. pickles use:

6 C. Sugar  
6 C. Vinegar  
3 C. Water

106. Simple Sweets, N.B. Dayle Martin (Mary Hagens)

1 Gallon sliced pickles  
2/3 C. salt, sprinkled over slices

Cover with boiling water. Soak overnight. Drain.

6 C. water  
1 T. alum  
1 T. tumeric  
2 C. vinegar

Simmer for 30 min. Drain and rinse. Pack in jars.

1 1/2 C. vinegar  
1 1/2 C. water  
6 C. sugar  
1 1/2 t. dill seed

Boil the above ingredients. Pour over packed pickles.

There are a few Christians who give  
the impression they were baptized in  
vinegar.

107. Bread and Butter Pickles, N.B. Dayle Martin

25-30 medium cucumbers  
8 large white onions  
2 large sweet peppers  
 $\frac{1}{2}$  C. salt  
5 C. cider vinegar  
5 C. sugar  
2 T. mustard seed  
1 t. tumeric  
 $\frac{1}{2}$  t. cloves

Wash cucumbers and slice thin. Chop onions and peppers. Combine with cukes and salt. Let stand 3 hours and drain. Combine vinegar, sugar and spices in large kettle, bring to boil. Add drained cucumbers. Heat thoroughly but do not boil. Pack while hot into sterilized jars. Seal at once.

108. 14 Day Pickles, N.B. Hazel Hudson  
(Lorena Martin)

1 gallon cucumber pickles

1 C. salt

Cut all pickles in half. Cover with water & let stand 1 week. Stir every day if possible.

8th day-drain and cover with boiling water

9th day-drain and add 1 T. alum and cover with boiling water

10th day-drain and cover with boiling water

11th day-drain and add vinegar mixture

Vinegar Mixture

5 C. sugar

5 C. vinegar

2 oz. cinnamon buds or bark

2 T. celery seed

Bring to a boil.

12th & 13th day-heat vinegar to a boil & put back on pickles

14th day-heat pickles and vinegar mixture to a boil & seal in jars.

109. Favorite Dill Pickles, G.M. Eleanor Draper

6 C. water  
1 C. vinegar  
 $\frac{1}{2}$  C. salt

Wash and prepare cucumbers for desired size pickles. Wash and sterilize jars. Bring above mixture to a rolling boil. Pack pickles in jars and fill with boiling mixture. Add 1 t. alum to each qt. jar plus dill-either fresh bunch or dill seed, (3 recipes of this mixture is enough for approximately 8 qts. of pickles.)

110. Very Good Refrigerator Pickles, Sham.

2 qts. sliced cucumbers  
3 white onions or more  
2 cloves garlic, opt.  
1 green pepper cut in strips  
 $\frac{1}{2}$  of 1/3 C. salt  
Cover with cracked ice-let set 3 hrs. Drain well.  
1  $\frac{1}{2}$  C. white vinegar  
 $2\frac{1}{2}$  C. sugar  
 $\frac{1}{2}$  t. tumeric  
 $\frac{1}{2}$  t. celery seed  
 $\frac{1}{2}$  t. mustard seed  
Combine all in large kettle. Heat to boiling. Keep pickles in refrigerator or freeze.

111. Frozen Cucumbers, N.B. (Millie Fitzgerald)  
Dayle Martin

Slice unpeeled cucumbers thin.

Make a syrup with:

2 C. sugar	1 C. vinegar
2 C. water	1 t. salt

Boil & cool. Pour over cucumbers, put into containers and freeze.

112. Zucchini Pickles, N.B. Dayle Martin (Ethel Marsh)

5 Pound Zucchini  
1 Pound Onion  
Slice, put in crock or pan.

2 C. Sugar  
4 C. Vinegar  
2 T. Salt  
2 T. Celery Seed  
2 t. Tumeric  
1 t. Dry Mustard

Mix and bring to boil. Pour over zucchini and onions. Let stand 1 hour, stirring occasionally.

Bring to boil and seal in jars.

113. Aristocrat Pickles, N.B. Hazel Hudson

Slice pickles thin into strong brine. Leave in brine 8 days. Skim off scum daily. Drain and add fresh water to cover. Add 1 heaping T. Powdered Alum. Simmer 1 hour very slowly. Drain off. Cover with fresh water and add 1 t. ginger, simmer 1/2 hour and drain off.

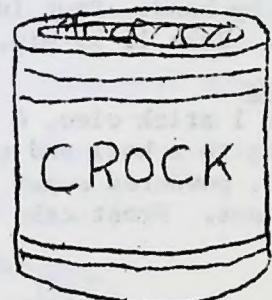
Add the following mixture to pickles and cook slowly for 1/2 hour:

1 Pint Water  
1 Pint Vinegar  
3 lb. or 6 C. Sugar

Put spice in a bag:

1 t. cinnamon  
1 t. cloves  
1 t. celery seed  
1 t. allspice

Pack pickles in jars and seal.



114. Corn Meal Muffins, Wapello Maude Winslow

1/2 C. Corn Meal	1 T. Melted Butter
1 C. Flour	1/2 t. Salt
3 t. Baking Powder	3/4 C. Milk
1 T. Sugar	1 egg

Mix and sift dry ingredients, add milk gradually, then the egg well beaten, and the melted butter. Bake in 350° oven in oiled muffin pans for 25 min. or until brown.

115. Chocolate Sheet Cake, Wapello Maude Winslow

2 Sticks Oleo  
4 T. Cocoa  
1 C. Water

Bring to a boil; Pour over the following:

2 C. Flour  
2 C. Sugar  
1 t. Soda  
1/2 t. Salt

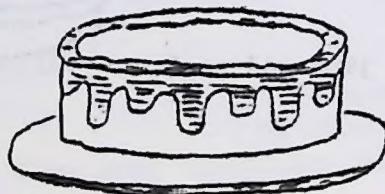
Add to the following:

1/2 C. Buttermilk  
2 Eggs

Mix by hand. Pour into greased and floured jelly roll pan. Bake 15-20 min. at 350°.

Icing

Melt 1 stick oleo, 4 T. cocoa and 6 T. Buttermilk. Bring to a boil and remove from heat. Add 1 box or 1 lb. powdered sugar, 1 t. vanilla and 1 C. nuts or coconut. Frost cake while hot. Good on any cake.



116. Pineapple Cake, Sham. Nora Straight

2 Cups of Flour  
2 eggs  
2 t. Soda

2 Cups of Sugar  
1 Can of Crushed Pineapple,  
(not drained)

Mix ingredients. Bake at 350° for 35 minutes.

Sauce:

1/2 Cup of Butter  
1 Cup sugar

2/3 Cup evaporated milk

Boil 5 minutes. Remove from heat and add 1 t. vanilla. Stir and spoon on cake. Do this while cake is hot.

117. Diabetic Cookies, Sham. Esther Keesey Walker

1 Cup Raisins  
1/2 Cup Dates or 10 Prunes  
Cup Water

Cook together 3 minutes, add 1/2 Cup cooking oil.  
Mix together. Cool.

2 eggs, well beaten  
1 t. soda  
1 1/2 Cup Flour  
3 t. superose (liquid)

Mix. Add 1 t. flavoring. I use vanilla and drops of almond. (nutmeg, cinnamon as I feel.) Chill 1/2 hour. Drop on cookie sheet. Bake 8-10 minutes in 350° oven.

NOTE: I vary fruit, using dates, figs or prunes. Nuts may be used also.



Fate, N.B. Dayle Martin

I made a cake and it was good,  
It came out just as good cake should.  
I made some tea, fragrant, strong,  
But-sadly, no one came along.

I made a cake and it was punk,  
It rose and then, it went kerplunk.  
I made some tea, 'twas weak and thin,  
And all that day, my friends dropped in.

How To Preserve A Husband, Janice Howell

Be careful in your selection, do not choose too young  
When once selected, give your entire thought to  
preparation for domestic use. Some insist on keep-  
ing them in a pickle; others are constantly getting  
them in hot water. This makes them sour, hard &  
sometimes bitter. Even poor varieties may be made  
sweet, tender & good by garnishing them with patience  
well sweetened with love, & seasoned with kisses.  
Wrap them in a mantle of charity, Keep warm with  
steady fire of domestic devotion & serve with peaches  
& cream. Thus prepared, they will keep for years.

How To Preserve Children, Janice Howell

Take:  
1 grassy field                       $\frac{1}{2}$  doz. children  
2 small dogs                        1 pinch of brook  
1 new kitten                        some pebbles

Mix the children & the dogs & kitten well together &  
put them in the field, stirring constantly. Pour the  
brook over the pebbles. Sprinkle the field with  
flowers. Spread over all a deep blue sky. Bake in  
hot sun. When brown set away to cool in a bath tub.